

Vakumar

Vacuum package expert

VH1506 VACUUM SEALER INSTRUCTIONS



IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

READ ALL INSTRUCTIONS

1. Carefully read all of the instructions before using this appliance and save for future reference.
2. Before plugging cord into wall outlet, or disconnecting, make sure that the cover of the machine is in unlocked condition, and unplug from outlet when not in use or before cleaning.
3. This appliance is not a toy, when used by or near children, close attention is necessary, and store this appliance to a safe place, out of the reach of children.
4. Do not use any bags or attachments not recommended or appointed, and don't use this appliance for other purpose except its intended use.
5. Stop using the appliance immediately when the electrical cord is damaged and have it replaced by a professional.
6. Keep away from moving parts.
7. Do not contact the hot sealing element located on edge of the top housing of this appliance. It is hot and may get burn.
8. Do not try to repair this appliance by yourself.
9. Don't use the appliance if it has fallen or appeared to be damaged.
10. Avoid to do the following: pull or carry by the cord, use cord as a handle, close a door on cord, or pull cord around sharp edges or corners. Do not operate appliance over cord or cord / plug is wet.
11. Keep the unit away from hot gas, a heated oven, an electric burner or any other hot surfaces. Do not use this appliance on wet or hot surface or near a heat source.
12. It's better not to use an extension cord with this unit. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.

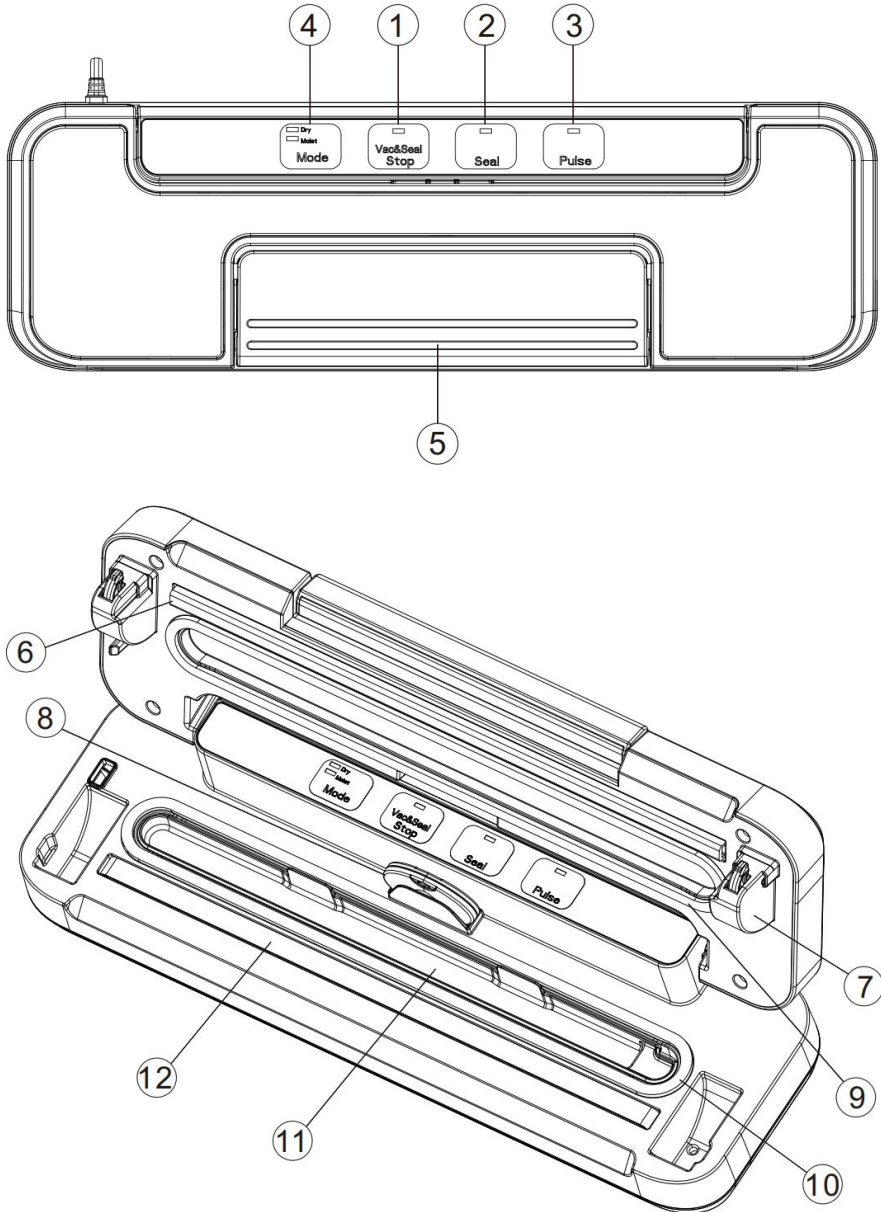
13. When disconnect, to avoid any injury, please unplug by grasp the plug, not the cord.
14. Before plugging appliance in or operating, ensure your hands are dry and safe to do the actions.
15. When it is "ON" or in a working position, place the appliance on a stable surface, such as table or counter.
16. Using any lubricant like lubricating oils or water on this appliance is not necessary.
17. Do not immerse any part of this appliance, power cord or plug in water or any other liquid.
18. Do not use this appliance outdoors or on a wet surface, it's recommended for household and indoor use only.
19. This appliance can't be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
20. Children should be supervised to ensure that they do not play with the appliance.
21. If the supply cord is damaged, it must be repaired and replaced by the manufacturer, service agent or similarly qualified persons, in order to avoid troubleshooting hazard.
22. Cleaning and user maintenance shall not be made by children without supervision.

CAUTION:

FOR HOUSEHOLD USE ONLY

Voltage:120V~60Hz,110W

CONSTRUCTION AND FUNCTIONS



1. Vac&Seal / Stop: For draw air out of bag and automatically switch to seal the bag after vacuum is completed. Whenever the operator wants to stop the operation press the button again.

2.Seal: For sealing bag without vacuum. Whenever the operator wants to stop the operation press the button again.After vacuum is completed and the “Seal” LED is light,press the button can stop “Vac&Seal” operation also.

3.Pulse vacuum: Press this button, the device starts vacuuming,release the button will stop vacuuming. Then press “Seal” button when desired pressure achieved, turn to seal.

4.Sealing Mode:

This button has two settings with different bag sealing times:

- **Dry Setting :** *It has a shorter sealing time which is suitable for dry bags and item without moisture.*
- **Moist Setting:** *It has a longer sealing time which is suitable for moist bags or foods with little moisture.*

5.Handle:Press the handle down to easily lock the cover into the base or lift the handle to open the cover (One-hand operation)

** Do not lock the handle when the product is not used to avoid deforming the gasket.*

6. Sealing strip: This is a strip where the bags are sealed.

**Clean, dry or replace it when distorted or broken.*

7. Hook: To lock the cover to the base.

8.Hand Cutter: Cut vacuum bags to the desired size by hand easily.

9.Upper gasket: Keep air away by forming vacuum chamber with lower gasket. Clean and dry or replace it when distorted or broken.

10.Lower gasket: Keep air away by forming vacuum chamber with upper gasket in the vacuum chamber. Clean and dry or replace it when it is distorted or broken.

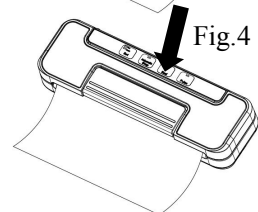
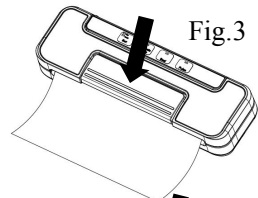
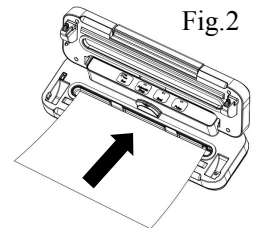
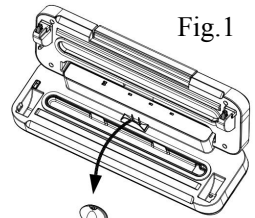
11.Vacuum chamber + removable liquid tray: Position the open end of the bag inside the chamber, draws air out of bag and catches any liquid overflow from the bag. Take out the removable liquid tray for cleaning when there is any liquid in the tray.

12.Sealing element: Teflon-coated heating element which is hot and seals the bag.

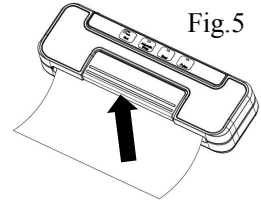
OPERATING INSTRUCTIONS

I. Making a bag from a bag roll

1. Plug the unit into a power source;
2. Take the hand cutter from appliance, and then use the hand cutter to cut a bag from the bag rolls to the length which you want– **Fig.1**
3. Put one end of the bag on top of the Sealing Strip, but not enter the vacuum chamber- **Fig.2**
4. Put the handle down to close the cover – **Fig.3**
5. Press “Seal” button to start sealing bags-**Fig.4**



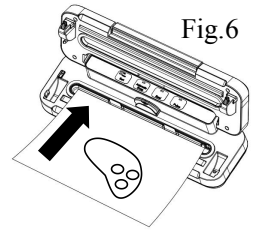
6. When the sealing program is completed, lift the handle up to open the cover and take the bag out of the appliance the bag is then done and is ready for vacuum sealing .-**Fig.5**



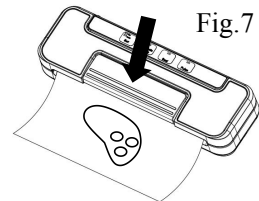
II. Vacuum packaging with a bag

1. Put the items inside the bag. Use only the specially designed vacuum bags supplied by us with vacuum channels.

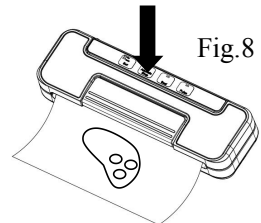
2. Clean and straighten the open end of the bag, make sure no dust, wrinkle or ripples. Place the open end of the bag within the vacuum chamber area. Make sure the air intake is not covered by the bag. – **Fig. 6**



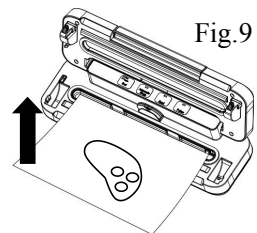
3. Put the handle down to close the cover by one hand - **Fig.7**



4. Then press “Vac&Seal” button, the appliance start to vacuum and will seal the bag automatically - **Fig 8**



5. The vacuum packaging is done. Lift the handle up to open the cover and take out the packed bags – **Fig. 9**



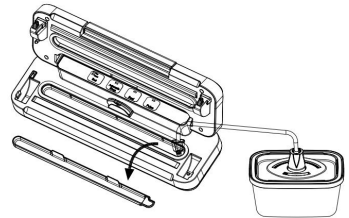
NOTE:

- *This Appliance can be vacuum and seal continuously more than 100 cycles without overheating. Wipe out any excess liquid or food residue in the vacuum chamber after each bag packaged.*
- *If you vacuuming the moist food, please use the Pulse vacuum button to control the vacuum pressure manually to avoid the moisture been draw out from the bags.*
- *Your appliance can work only on the specific bags provided by us. Do not attempt to use other bags not intended for vacuum packaging.*
- *Cut the bag straight across with scissors or hand cutter to open a sealed bag.*

III. Vacuum canister

1. Wipe canister cover and canister, ensure they are clean and dry.

2. Put the items into the canister and leave at least one inch of space between food and cover rim. Clean the cover rim of the canister and bottom seal gasket of the canister cover.



3. Open the appliances cover,then insert one end of the hose into the air intake post in the vacuum chamber area and another end of the hose into the center hole of the canister cover.

4. Press the vacuum & seal button to start vacuuming. To ensure there is no air leaking between the cover and the canister, use your hand to push down the cover Knob at the beginning of the vacuuming work. The machine will stop automatically when enough vacuum pressure is achieved.

Note:

- *At the beginning of the vacuum packaging in a canister or a vacuum bowl, slightly press down the cover or on the hose adaptor to ensure no loose of the hose and to avoid air leaking through the gap between the cover and the canister top rim for a few seconds.*

- *To test vacuum, simply tug on the cover. It shall not move;*
- *Different canisters are available in the market and also from us. The operation procedure will be a little different. Please refer to the individual manual for the specific canister.*
- *For best effect, it is better to let the appliance cool down for 1 minute before using it again.*

CLEANING AND MAINTENANCE

Vacuum sealer

1. Always unplug the unit before cleaning.
2. Do not immerse in water or any other liquid.
3. Avoid using abrasive products or material to clean the unit, for they will scratch the surface.
4. Use a mild dishwashing soap and a warm, damp cloth to wipe away food residue or around components.
5. Dry thoroughly before using again.

Note: *The foam gaskets around the vacuum chamber should be dried thoroughly before re-assembling, when re-assembling, is careful to prevent any damage, and assemble as original position to ensure no vacuum leaking.*

Vacuum bags

1. Wash bags in warm water with a mild dishwashing soap
2. When wash bags in dishwasher, turn bags inside out and spread them over top rack of dishwasher, so entire surface is exposed to the washing water.
3. Dry thoroughly before reusing.

IMPORTANT: *To avoid possible illness, do not reuse bags after storing raw meats, raw fish or greasy foods. Do not reuse bags that have been microwaved or boiled.*

Storing Your Vacuum Sealer:

1. Keep the unit in a flat and safe place, out of the reach of children.

2. Install the power cord into the cord storage before storing this appliance.
Do not wrap the cord around the machine.
3. Keep the cover open without locked into the housing to avoid damage the foam gasket .

Troubleshooting

Problem	Solution
Vacuuming but seal function is not good	Check if the edge of the bags has liquid, oil stain or any chippings? If yes, please clean the edge of bags and try again.
	Check if the heating element damage and good setting or not? If damaged, please exchange the heating element and make sure it is well installed.
	Check if the sealing strip damage or well installed? If damaged, please exchange the sealing strip and make sure it is well installed.
	Check if the edge of the bag has wrinkled? If yes, please take out some foods so that the bags have enough space for sealing and smooth the bag mouth and try again.
Seal function is good but can not vacuuming	Check if the gasket is deformed? If deformed, replace it and try again.
	Check if the bags is placed into the vacuum chamber? If not, please put the edge of bags into the vacuum chamber.
	Check if the food with sharp angel? If yes, please packing the angel with safe paper before vacuuming the food
	Check if the edge of bag covered the suction hole? If yes, please put the bag into the correct position.

Bag inflation after vacuuming	Check if the good is belong to easy corrosion foods? All the easy corrosion goods are need to be frozen or refrigerated after vacuuming so that it can prolong it's shelf life. But vacuuming doesn't guarantee the foods will never spoil.
	Check if you packed the fresh vegetables or fruit and seed food? All fresh vegetables or fruit and seed are not suitable to storage under room temperature after vacuumed, they have photosynthesis and respiration. Suggest to storage them in refrigerated.
The bag melts	Check if the sealing time is too long? If yes, please reset the sealing time.